

 **BLUE SEAL**®

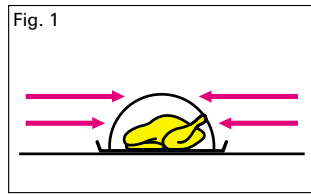

turbofan®



HEAVY DUTY CONVECTION RANGES

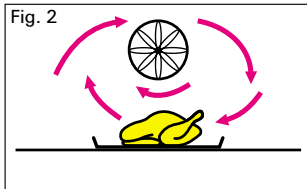
**BLUE SEAL TURBOFAN 4, 6 AND 8 BURNER GAS
AND ELECTRIC CONVECTION OVEN RANGES**

Conventional or still ovens work by raising the air temperature inside a closed area. The temperature of the product inside that area is then raised carrying out the cooking process. The problem has always been that a layer of cold air has remained around the product. (Fig. 1).



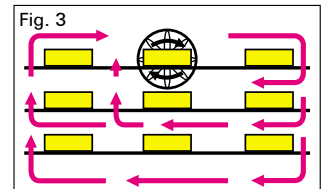
The turbulence created by the fan in a Blue Seal

Turbofan convection oven moves air in a smooth continuous flow around the oven, stripping away from the product that layer of cold air and quickly replaces it with warmer air. (Fig. 2). As a result cooking times in a Turbofan oven are



reduced considerably, often by more than 1/3. Cooking temperatures are reduced by as much as 30°C. Hot spots, a major problem when using a still oven, are virtually eliminated, allowing all the shelves in a Blue Seal Turbofan convection oven to be used cooking a full oven load evenly without the need to turn product around or move it from shelf to shelf as is standard practice in a still oven.

As a result, a Turbofan oven is ideally suited not only for a range of products such as dough goods, pastry and cakes, but is ideal for roasting all types of meat, reducing weight loss and giving a more succulent tender finish. Turbofan ovens will also evenly reconstitute large quantities of frozen foods. (Fig. 3).



Sturdy separate chassis gives heavy duty Blue Seal ranges longer, more rugged use.

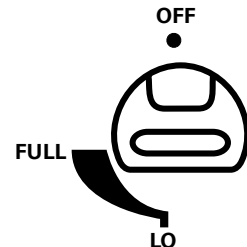
Blue Seal heavy duty ranges are constructed around a sturdy separate welded steel frame allowing them to be specified for the most rugged and demanding kitchens.

Turbofan ranges are not like many other manufacturers so called heavy duty ranges which are constructed from panels pop riveted or screwed together. With heavy use such ranges literally start to fall apart.

Simple two piece easy clean burner. Burner cap simply lifts off for cleaning.



Controls give Full to Lo turndown with simmer position.



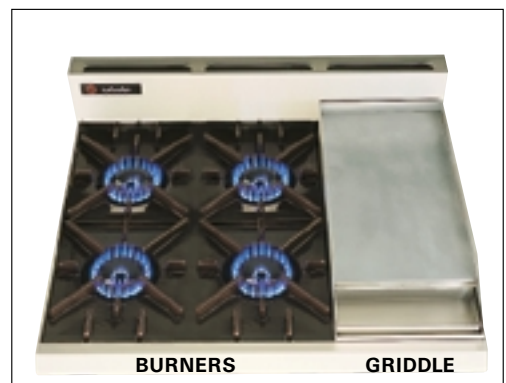
HIGHEST CROWN TURBOFAN CONVECTION OVEN

An oven capacity of 7 cu.ft means that up to 10 full size Gastronorm dishes can be accommodated in a single oven load if all five rack positions are used, making the 56 Series gas and electric Turbofan convection ovens the largest available under a hob, and making them ideal for à la carte kitchens as well as large batch cooking applications. Blue Seal ovens offer uniquely superior heat retention by the use of 75mm thick compressed and sealed insulation material.



EASY CLEAN, EASY CONNECTION, SIMPLE TO INSTALL

Blue Seal's unique FLUSHFIT housing in combination with flexible hoses and rear roller feet, means all Blue Seal heavy duty appliances can be easily moved for cleaning and pushed back to a kitchen wall for a flush fit. The trough houses a gas regulator (Natural Gas units only). A flexible hose can be used to loop through the bottom of the trough and connect to the regulator, and remains within the silhouette of the oven range. This provides an easier method for gas connection. Flush fit reduces time spent on site installing heavy duty catering equipment, and meets present hygiene requirements.



VERSATILE HOB OPTIONS

Hob options on Blue Seal gas and electric ranges mean that any combination of open burners, 300mm, 600mm or 900mm width griddle plates can be specified. A range can be ordered to suit the menu needs of your kitchen.

BLUE SEAL E56 HEAVY DUTY 6 RADIANT TURBOFAN ELECTRIC RANGE



Type D illustrated

- 6 powerful and tough radiant elements or optional 300, 600 or 900mm griddle plates.
- 7 cu.ft Turbofan convection oven supplied with 3 racks and 5 rack positions.
- Will take up to 10 full size 1/1 Gastronorm trays to give economic high output under a heavy duty electric hob.
- Oven rack dimensions 640mm x 630mm
- High quality, heavy duty chassis construction
- Finished in stainless steel
- Easy to clean
- Easy to service
- Fully modular to combine with all other Blue Seal units

TECHNICAL SPECIFICATIONS

Ratings

- E56A - 900mm griddle plate and oven. Total 17.15kW
- E56B - 2 12x9 radiants, 600mm griddle plate and oven. Total 18.35kW
- E56C - 4 12x9 radiants, 300mm griddle plate and oven. Total 19.55kW
- E56D - 6 12x9 radiants and oven. Total 20.75kW

Fan motor 100W

FOR E56D SUPPLY	MAX LOAD PER PHASE			TOTAL LOAD
	L1	L2	L3	
400-415V, 50Hz, 3P+N+E	26.3 A	29.4 A	29.4 A	20.75kW

Packing Data

0.94m³ 231 kg

Options

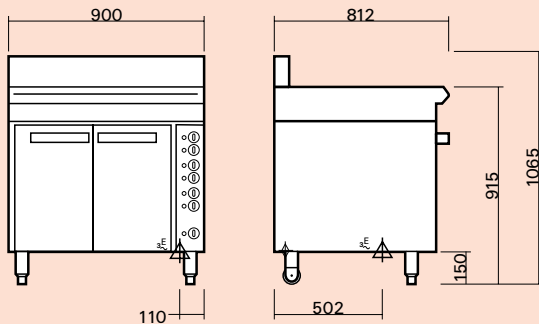
- 12x9 solid hotplates in place of radiants
- Extra oven racks
- Joining strips for multiple installations

Installation

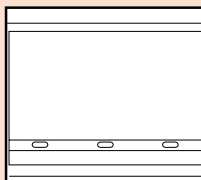
E56 Ranges may be installed in multiple line ups with other Blue Seal ranges, fryers, hob units and salamanders. For further details contact your nearest Blue Seal distributor.



Model E56 Electric

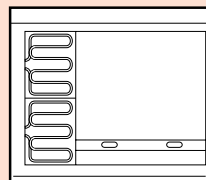


Type A Full width 900mm griddle plate



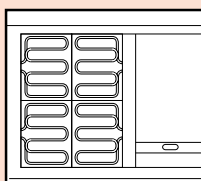
E56

Type B Two radiant elements with 600mm griddle plate



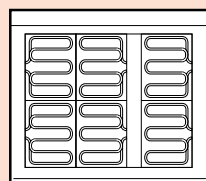
E56B

Type C Four radiant elements with 300mm griddle plate



E56C

Type D Six radiant elements



E56

Above dimensions are in millimetres

GE56 6 Burner Gas Range with Turbofan Electric Oven

The GE56 is ideal for installations requiring both the speed and control of open flame gas burners and the evenness and ease of use of an electric convection oven. Hob options and burner outputs are as per the G56, with a 6.35kW Turbofan oven below.



BLUE SEAL G56 HEAVY DUTY 6 BURNER TURBOFAN GAS OVEN



Type D illustrated

- 6 powerful gas burners or optional 300, 600 or 900mm griddle plates.
- 7 cu.ft Turbofan convection oven supplied with 3 racks and 5 rack positions.
- Will take up to 10 full size 1/1 Gastronorm trays to give economic high output under a heavy duty gas hob.
- Oven rack dimensions 625mm x 630mm
- High quality, heavy duty chassis construction
- Finished in stainless steel
- Easy to clean
- Easy to service
- Fully modular to combine with all other Blue Seal units

TECHNICAL SPECIFICATIONS

Ratings

Open Burners - 6kW 20MJ/hr 19,000Btu/hr
 Griddle Plate per 300mm section - 6kW 20MJ/hr 19,000Btu/hr
 Oven - 8.3kW 30MJ/hr 28,400Btu/hr

Total Ratings

G56A- 25kW 90MJ/hr 85,300Btu/hr
 G56B- 30.5kW 110MJ/hr 104,300Btu/hr
 G56C- 36kW 130MJ/hr 123,200Btu/hr
 G56D- 41.5kW 150MJ/hr 131,300Btu/hr

Electric

Fan motor 100W

Connection

R³/₄ male gas inlet (regulator supplied with Natural Gas units)

Packing Data

0.94m³ 266kg

Gas Types

Available in both Natural Gas and LPG. Please specify when ordering.

Options

Extra oven racks
 Joining strips for multiple installations
 Additional spider pot stand reducers (1 reducer provided as standard)

Installation

G56 Ranges may be installed in multiple line ups in combination with other Blue Seal ranges, fryers, hob units and salamanders. For further details contact your nearest Blue Seal distributor.

Important Notice

The griddle and oven burners feature piezo ignition and have flame failure protection fitted. Flame failure protection on open burners available on request. Please specify when ordering.

BLUE SEAL®

Model G56 Gas

Type A Full width 900mm griddle plate

G56

Type B Two open burners with 600mm griddle plate

G56

Type C Four open burners with 300mm griddle plate

G56

Type D Six open burners

G56

Above dimensions are in millimetres

BLUE SEAL G58 8 BURNER TURBOFAN GAS OVEN



Type D illustrated

- 8 powerful and tough gas burners or optional 300, 600 or 900mm griddle plates.
- 7 cu.ft Turbofan convection oven supplied with 3 racks and 5 rack positions.
- Oven rack dimensions 625mm x 630mm
- High quality, heavy duty chassis construction
- Finished in stainless steel
- Easy to clean
- Easy to service
- Fully modular to combine with all other Blue Seal units

TECHNICAL SPECIFICATIONS

Ratings

Open Burners - 6kW 20MJ/hr 19,000Btu/hr
 Griddle Plate per 300mm section - 6kW 20MJ/hr 19,000Btu/hr
 Oven - 8.3kW 30MJ/hr 28,400Btu/hr

Total Ratings

G58A- 36kW 130MJ/hr 123,200Btu/hr
 G58B- 41.5kW 150MJ/hr 131,300Btu/hr
 G58C- 47kW 170MJ/hr 161,100Btu/hr
 G58D- 53kW 190MJ/hr 180,100Btu/hr

Electric

Fan motor 100W

Connection

R³/₄ male gas inlet (regulator supplied with Natural Gas units)

Packing Data

1.23m³ 336kg

Gas Types

Available in both Natural Gas and LPG. Please specify when ordering.

Options

Extra oven racks
 Joining strips for multiple installation.
 Additional spider pot stand reducers (1 reducer provided as standard)

Installation

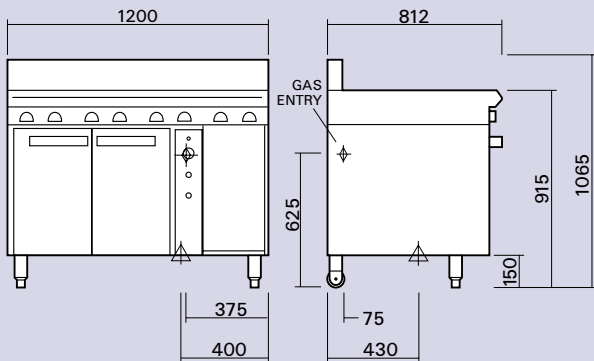
G58 Ranges may be installed in multiple line ups in combination with other Blue Seal ranges, fryers, hob units and salamanders. For further details contact your nearest Blue Seal distributor.

Important Notice

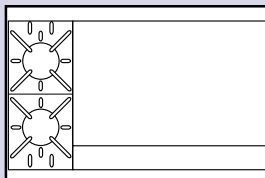
The griddle and oven burners feature piezo ignition and have flame failure protection fitted. Flame failure protection on open burners available on request. Please specify when ordering.



Model G58 Gas

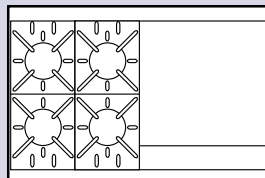


Type A Two open burners with 900mm griddle plate



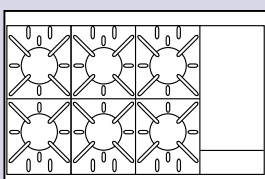
G58A

Type B Four open burners with 600mm griddle plate



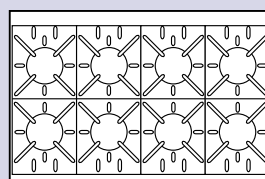
G58B

Type C Six open burners with 300mm griddle plate



G58C

Type D Eight open burners



G58D

Above dimensions are in millimetres

BLUE SEAL G54 4 BURNER TURBOFAN GAS OVEN



Type D illustrated

- 4 powerful gas burners or optional 300mm griddle plate
- 5.6cu.ft Turbofan convection oven supplied with 3 racks and 5 rack positions
- Oven rack dimensions 630mm x 470mm
- High quality, heavy duty construction
- Finished in stainless steel
- Easy to clean
- Easy to service
- Fully modular to combine with all other Blue Seal units

TECHNICAL SPECIFICATIONS

Ratings

Open Burners - 6kW 20MJ/hr 19,000Btu/hr
 Griddle Plate per 300mm section - 6kW 20MJ/hr 19,000Btu/hr
 Oven - 8.3kW 30MJ/hr 28,400Btu/hr

Total Ratings

G54C- 25kW 90MJ/hr 85,300Btu/hr
 G54D- 30.5kW 110MJ/hr 104,300Btu/hr

Electric

Fan motor 100W

Connection

R³/₄ male gas inlet (regulator supplied with Natural Gas units)

Packing Data

0.77m³, 205kg

Gas Types

Available in both Natural Gas and LPG. Please specify when ordering.

Options

Extra oven racks. Joining strips for multiple installations.

Additional spider pot stand reducers (1 reducer provided as standard)

Installation

G54 Ranges may be installed in multiple line ups in combination with other Blue Seal ranges, fryers, hob units and salamanders. For further details contact your nearest Blue Seal distributor.

Important Notice

The griddle and oven burners feature piezo ignition and have flame failure protection fitted. Flame failure protection on open burners available on request. Please specify when ordering.



AVAILABLE FROM



ISO 9001: All Blue Seal products are designed and manufactured by Moffat using the internationally recognised ISO 9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

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